

MINIMUM SANITATION GUIDELINES FOR THE SAFE HANDLING OF FOOD

IMPROPER FOOD HANDLING CONTRIBUTES SIGNIFICANTLY TO THE POTENTIAL FOR FOODBORNE DISEASE OUTBREAKS. THE FOLLOWING MINIMUM GUIDELINES FOR HANDLING FOOD, IF CLOSELY FOLLOWED, WILL SIGNIFICANTLY REDUCE THE CHANCE OF SERVING UNSAFE FOOD AND RESULTING FOODBORNE ILLNESS.

It is recommended that food supplies (including ice) be obtained from recognized commercial sources and that home canned food and home prepared meals not be served. Food in sealed containers should not be used if the container is swollen or damaged.

Potentially hazardous foods must be held at **41° F** or less, or **140° F** or higher in order to prevent bacterial growth. Observe these temperatures during storage, service and transportation. Potentially hazardous foods contain milk, eggs, meat, cheese, poultry, fish, shellfish, cooked vegetables or any other food capable of supporting the rapid growth of infectious microorganisms. Chicken products must be cooked to at least **165° F**, hamburger and pork products to **155° F**.

If equipment and facilities are not available to maintain food product temperatures (either hot or cold), only non-potentially hazardous food should be handled and served.

Avoid transferring potential contamination from raw to ready to eat foods via hands, equipment and utensils.

All food should be covered and protected from insects, dust, sneezes, etc.

Only single service utensils should be provided for use by the consumer. Cups and plates must be kept in the original wrapping or in approved dispensers. Forks, spoons, etc. should be presented so only the handles are touched by the hands.

Tongs, forks, napkins, hand wraps, etc., should be used to handle food - **NOT HANDS!** If approved utensil washing facilities are not available, extra, sanitized and wrapped serving utensils should be on hand in case one is dropped on the ground.

Ice used for cooling of food or beverage containers should not be used for human consumption; for example, in drinks.

Wash and sanitize all food preparation and serving equipment and utensils after each use.

Food and single service items should be stored at least six inches above the ground.

Observe strict personal hygiene. Wash hands with soap and water before preparing food and after using the toilet. Wash hands during food handling as often as necessary to keep them clean. Food handlers should be cleanly attired and have hair restrained while preparing or serving food. They should refrain from smoking and tasting and consuming food themselves.

Hand washing facilities, with warm running water, soap and single use towels should be conveniently available to cooking areas or wherever hands contact food.

If regular hand washing facilities are not available, temporary portable facilities providing warm running water, soap, and single-use towels should be provided. (An insulated container of warm water, wash pan and a waste water container will serve as a temporary facility.)

If a potable water supply is not available for food preparation hand washing, and cleaning and sanitization, only prepackaged food items should be handled and served.

All garbage and debris should be kept picked up and stored in impervious, covered containers.

Wiping cloths should be stored in a sanitizing solution such as **200 ppm solution of chlorine**.

Fifty-five gallon barrels should not be used as barbecue pits or food containers.

Barbecuing shall not be done on plated metal surfaces.

Obtain and use potable water for all needs (water supplied by municipal or direct systems). Dispose of waste water via sanitary sewers.

A Publication of the
Colorado Department of Public Health and Environment
Division of Environmental Health and Sustainability
4300 Cherry Creek Drive South
Denver, CO 80246-1530